

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WYONEGONIC CAMPS	REGULAR	2021-07-08	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.11	Equipment in disrepair.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.14.(A)	Ventilation not clean.	N
WYONEGONIC CAMPS	REGULAR	2021-07-08	No	7.B.1.a	N: All docks, floats and other aquatic activity areas are not maintained safe and in good repair.	N
				4.C.1	N: Food service facilities and operations do not comply with the Maine Food Code.	N